Department of the Army
Philip A. Connelly Awards Program

PHILIP A. CONNELLY AWARD
EXCELLENCE IN ARMY FOOD SERVICE

Department of the Army
Philip A. Connelly Awards Program

Agenda:

- Training and Supervision
- Accounting Procedures
- Request, Receipt and Storage of Ratic
- Field Food Service Sanitation
- Command Support
- Appearance/Attitude of Food Service Personnel
- Serving and Troop Acceptability
- Field Kitchen Site Selection and Layou
- Use a d Maintenance of Equipment
- Food Preparation and Quality

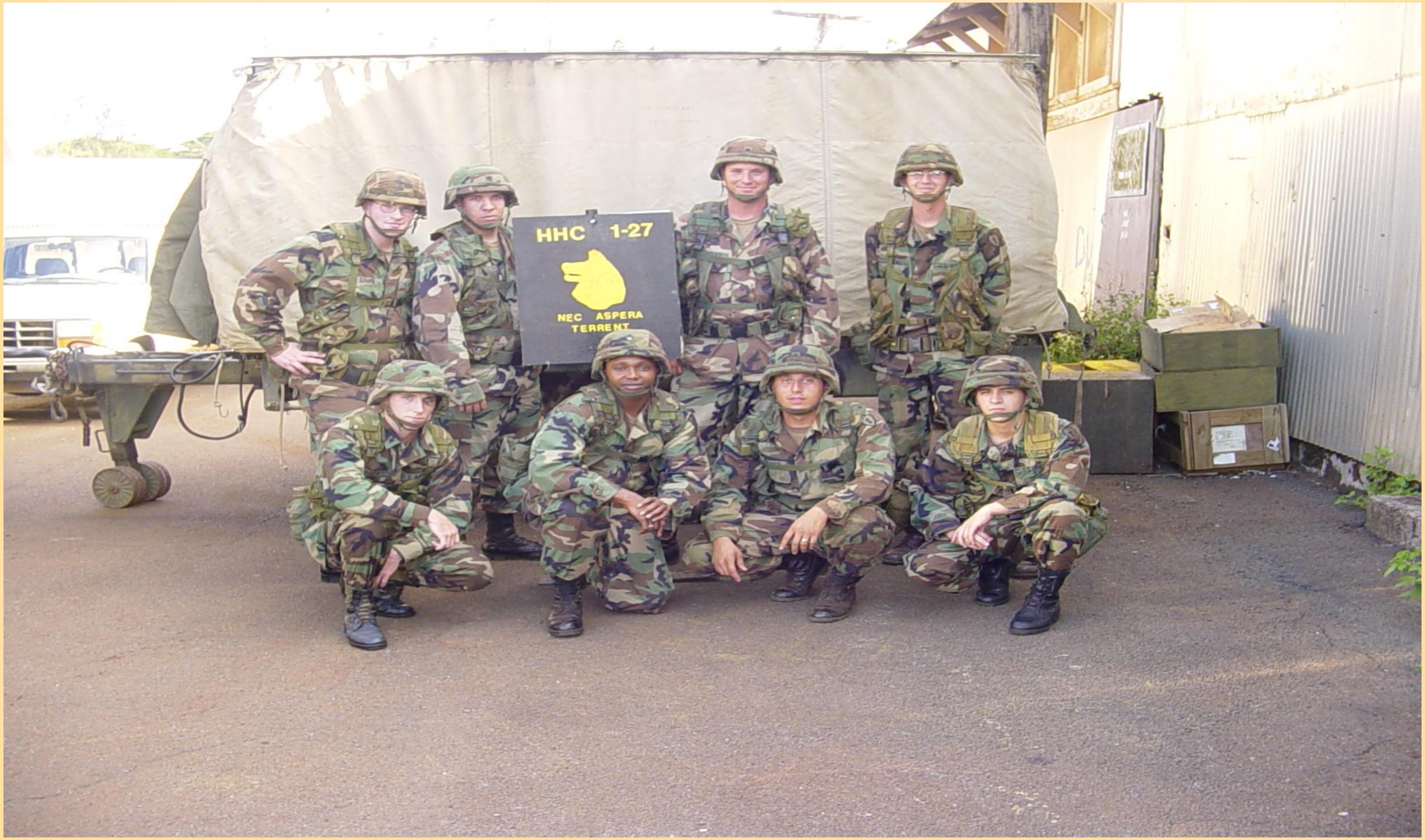
The objectives of the Connelly Awards Program are to:

- Improve the professionalism of the food service personnel, thus providing th quality food service to supported soldier diners.
- Provide recognition for excellence in the preparation and serving of food in the Army troop dining facilities and during field kitchen operations.
- Provide added incentive to competitive programs of major Army commands Installation Management Agency by adding a higher level of competition ar appropriate recognition.

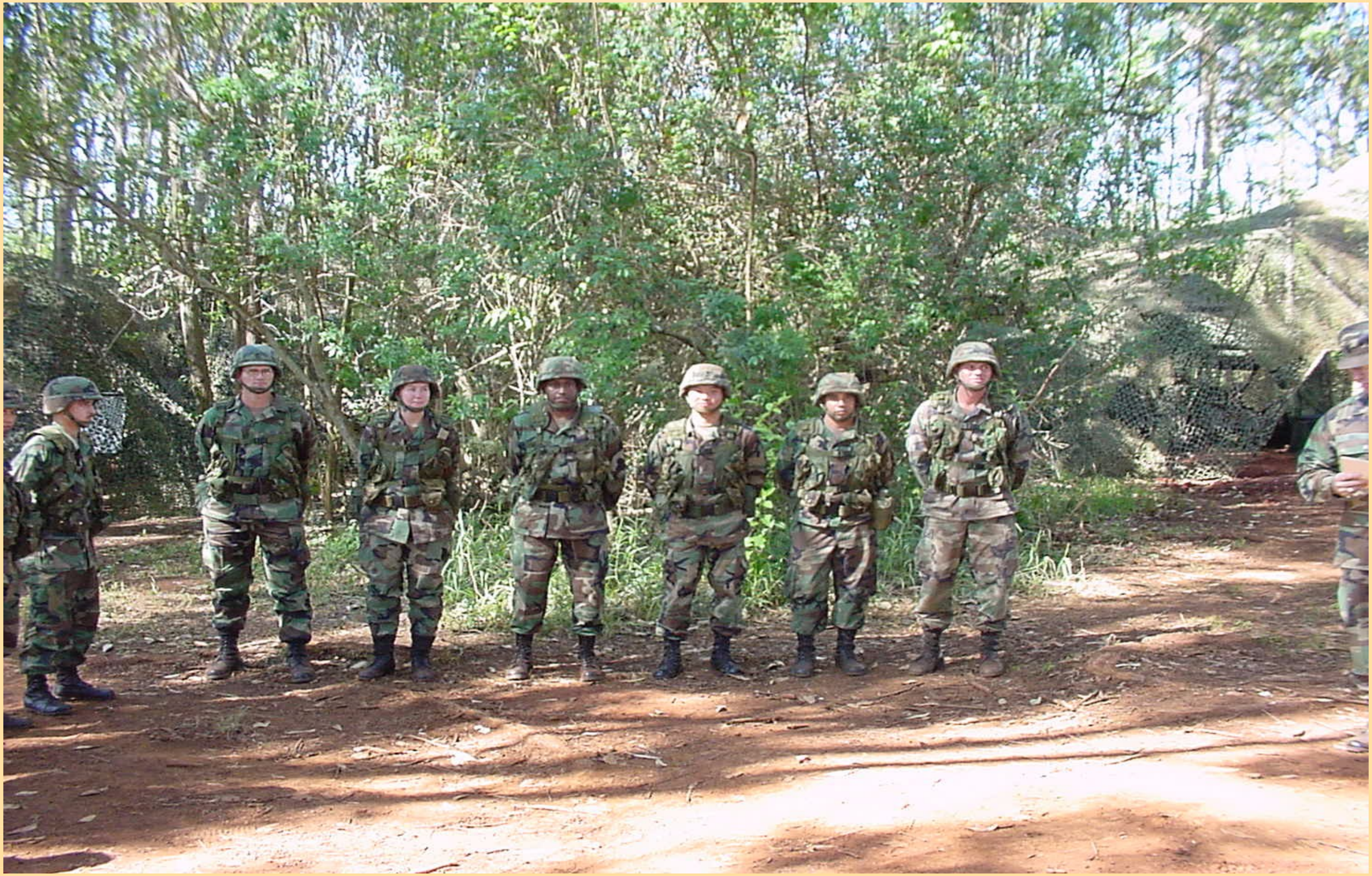
Field Kitchen Photographic Requirements:

- Include a caption explaining the contents of each photo
- All photos will have a minimum resolution of 300 dpi 8” x 10” format
- FOS in the duty (field) uniform, performing supervisory functions (one)
- Food service staff in duty (field) uniform posed in front of the unit identifica
- Five different shots of the food service staff as they perform their duty dur field feeding
- Five different shots of the dining area, serving line (s), before and during s kitchen tent, MKT, CK or KCLFF/(E) (interior and exterior) food preparation a kitchen layout (five in each area)
- Two shots of the overall field location, one with unit identification visible (i and one encompassing the entire operation.

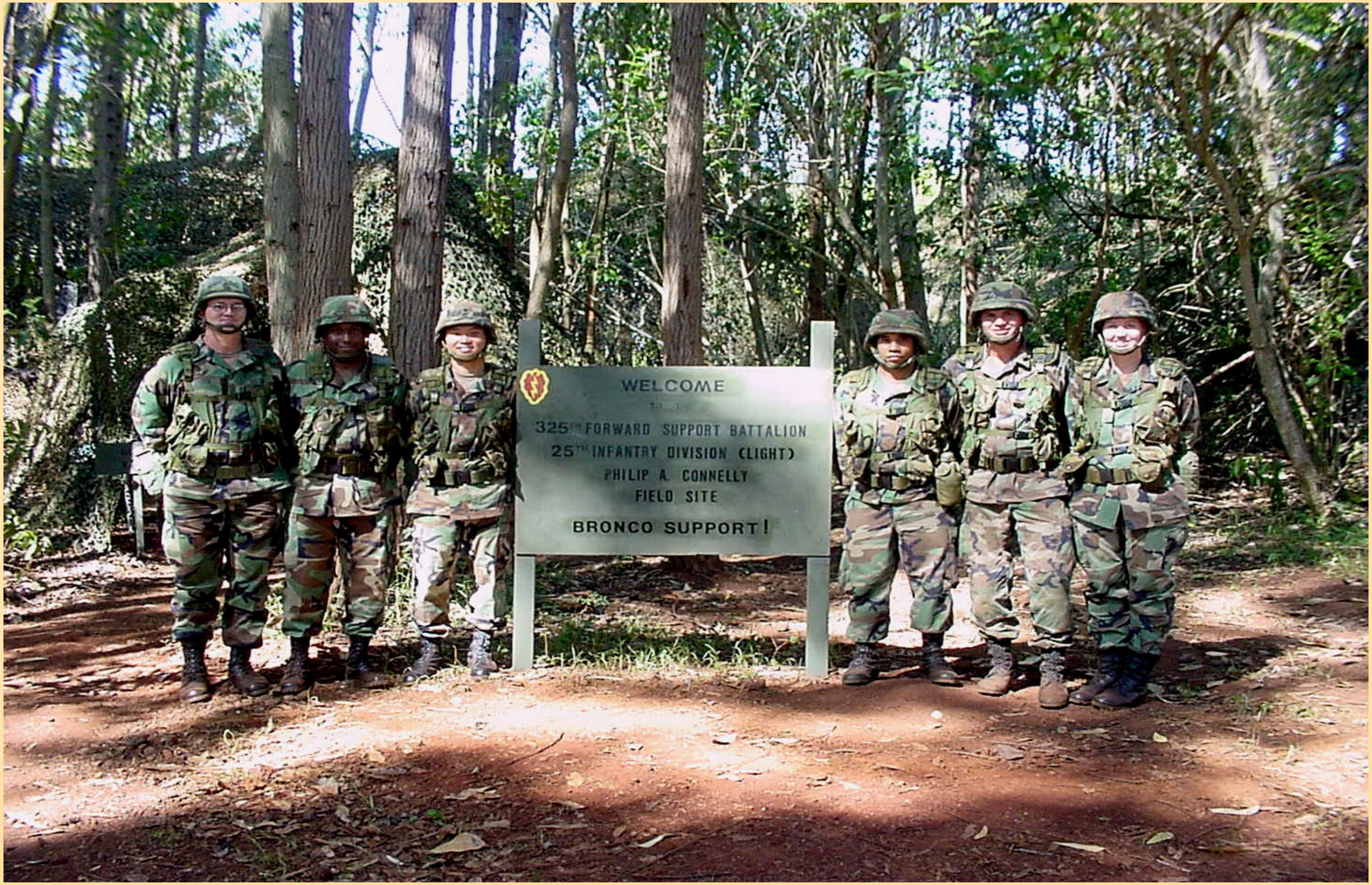
WRONG: Picture not taken in the field environment


HHC 1-27
NEC ASPERA TERRENT

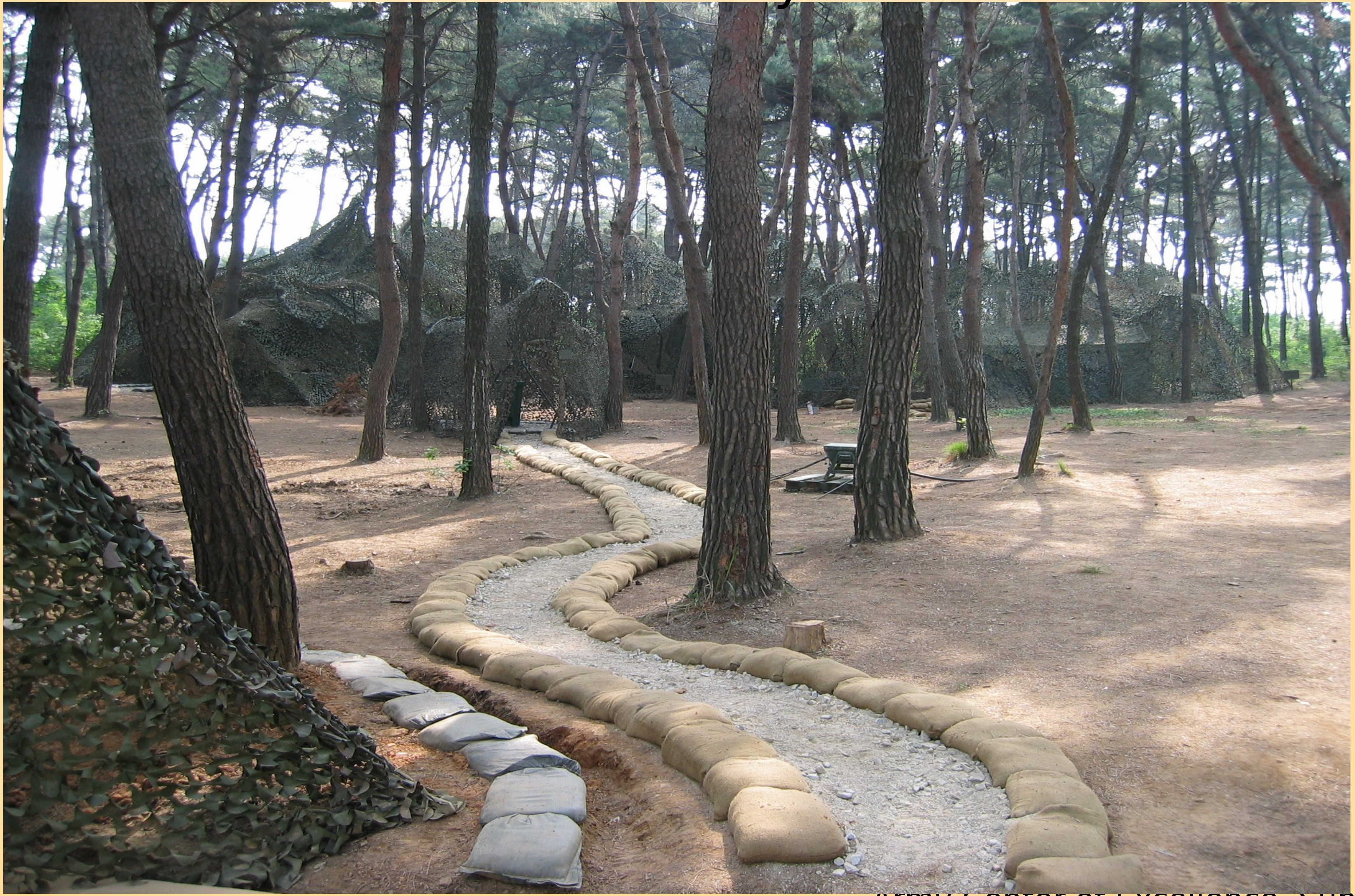
WRONG: No unit identification



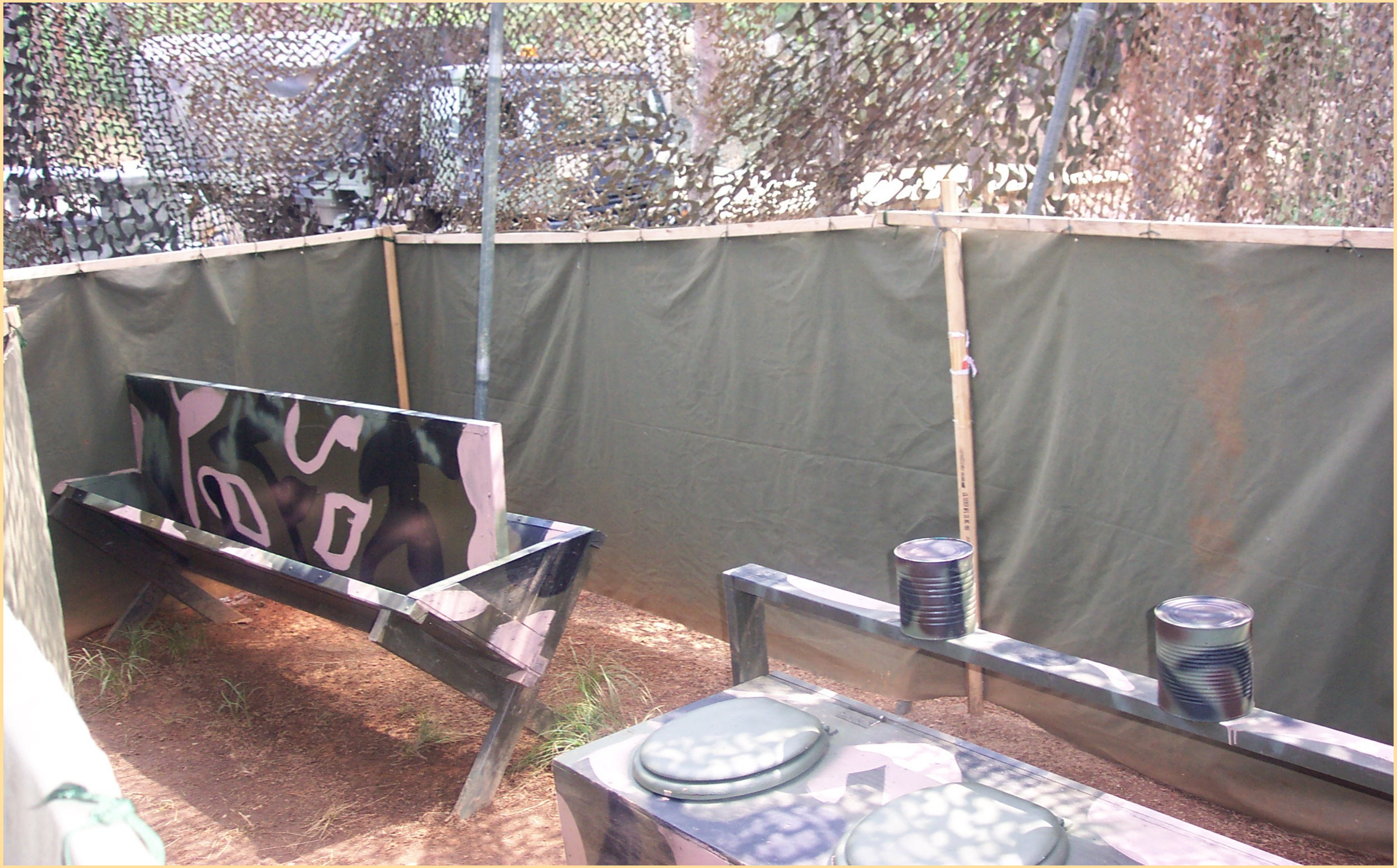
Correct: Mess team with unit identification in a field enviro


WELCOME
TO THE
325TH FORWARD SUPPORT BATTALION
25TH INFANTRY DIVISION (LIGHT)
PHILIP A. CONNELLY
FIELD SITE
BRONCO SUPPORT!

Field Site Layout

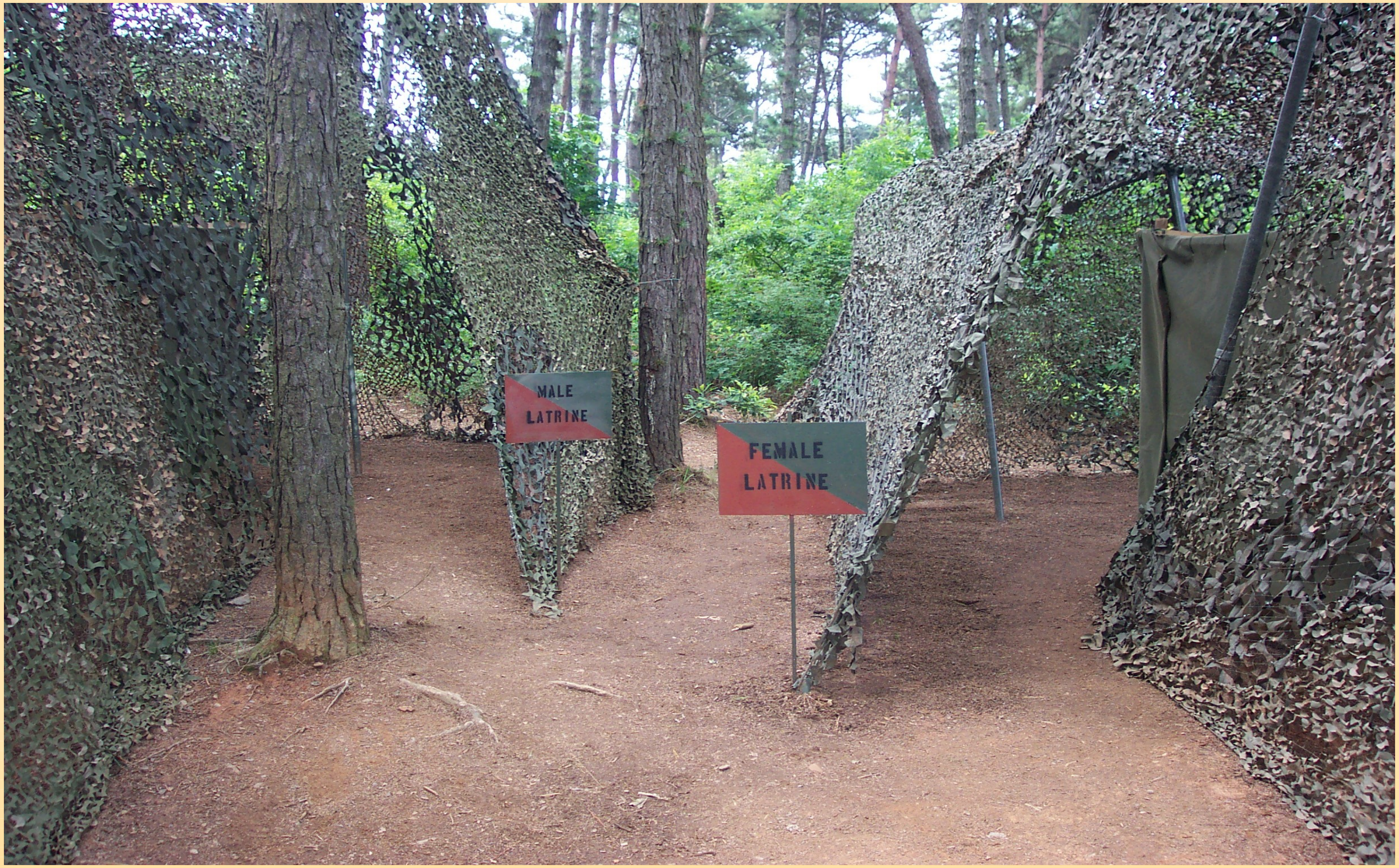


Latrine

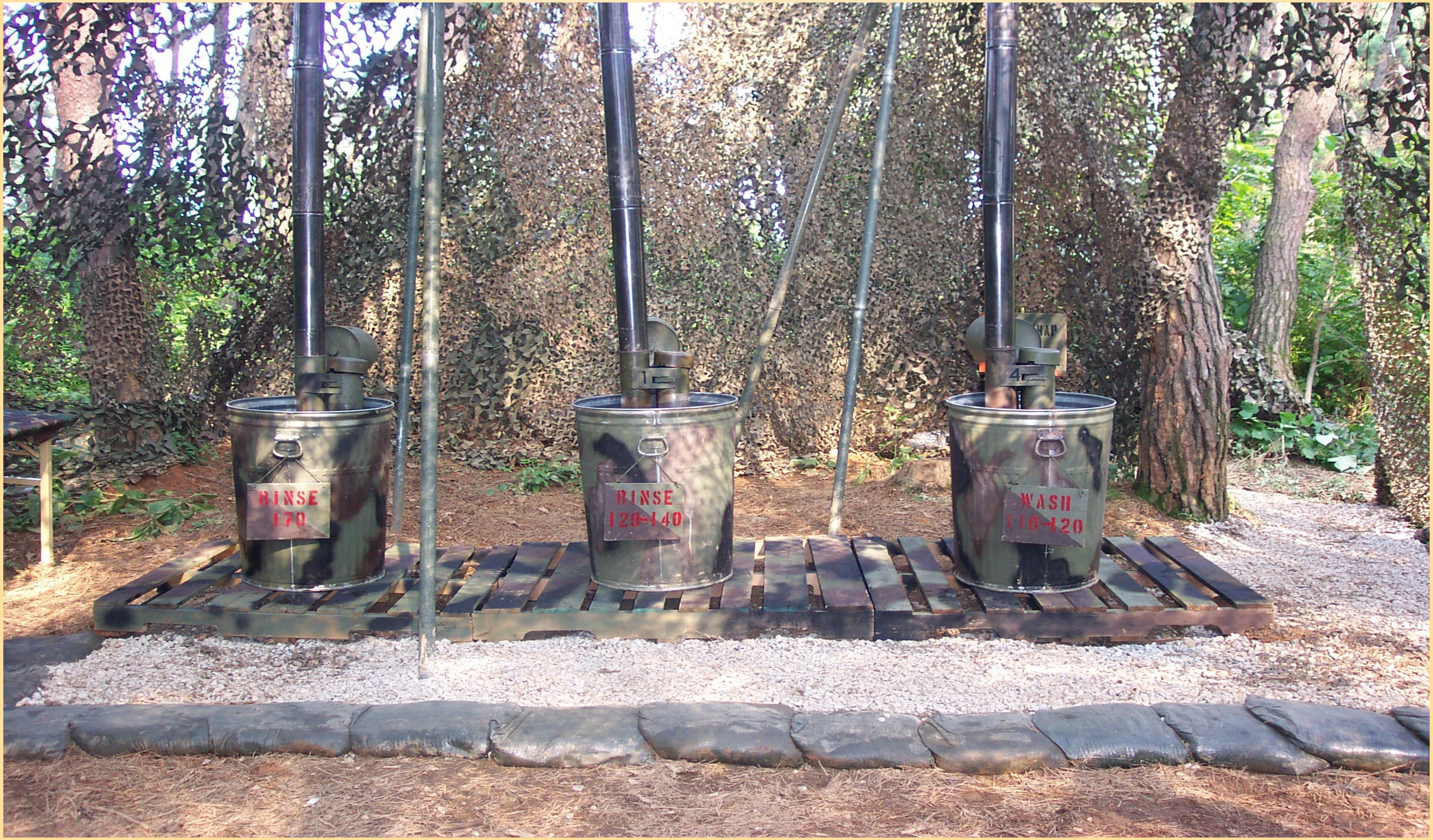


Latrine

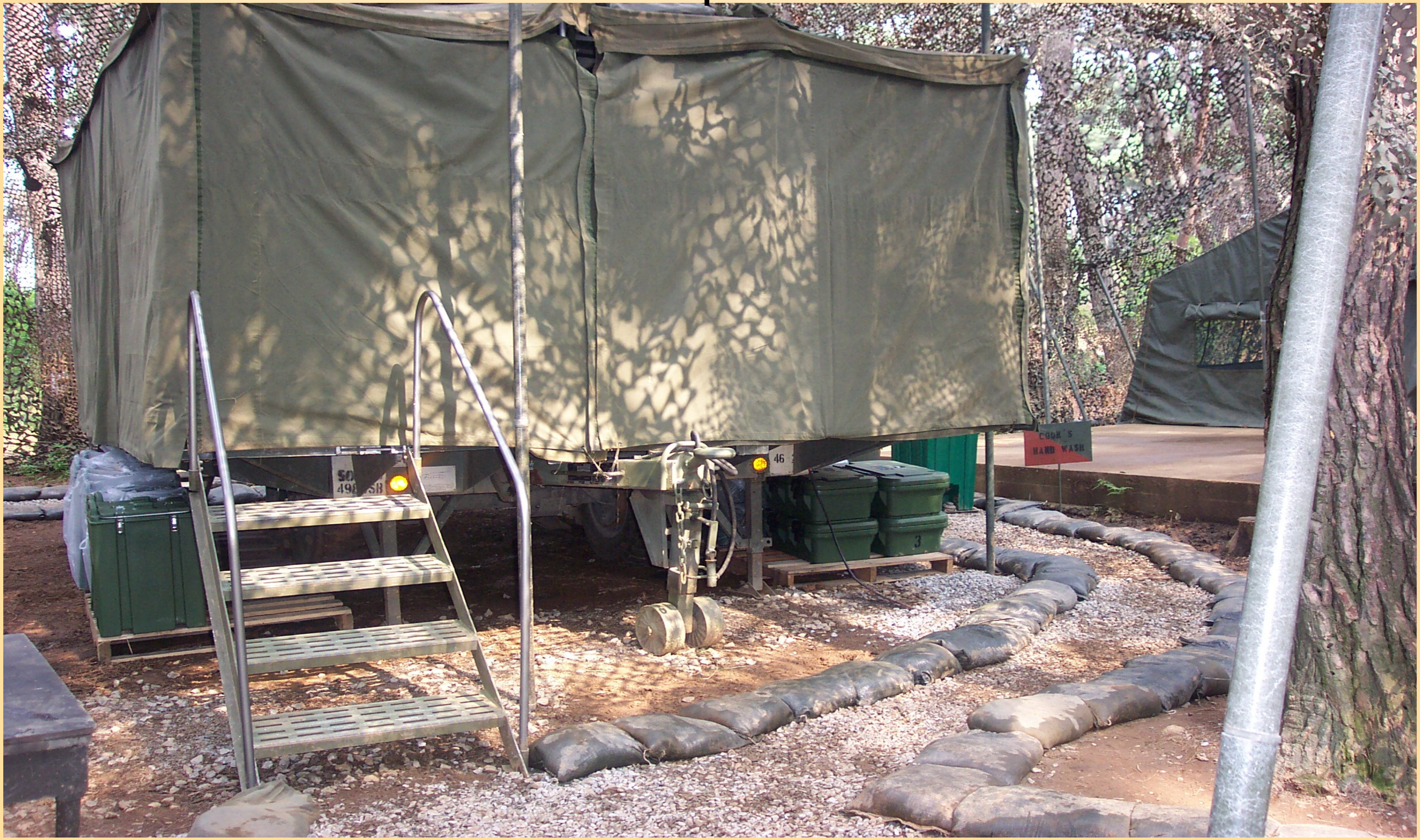
Field Site


MALE
LATRINE
FEMALE
LATRINE

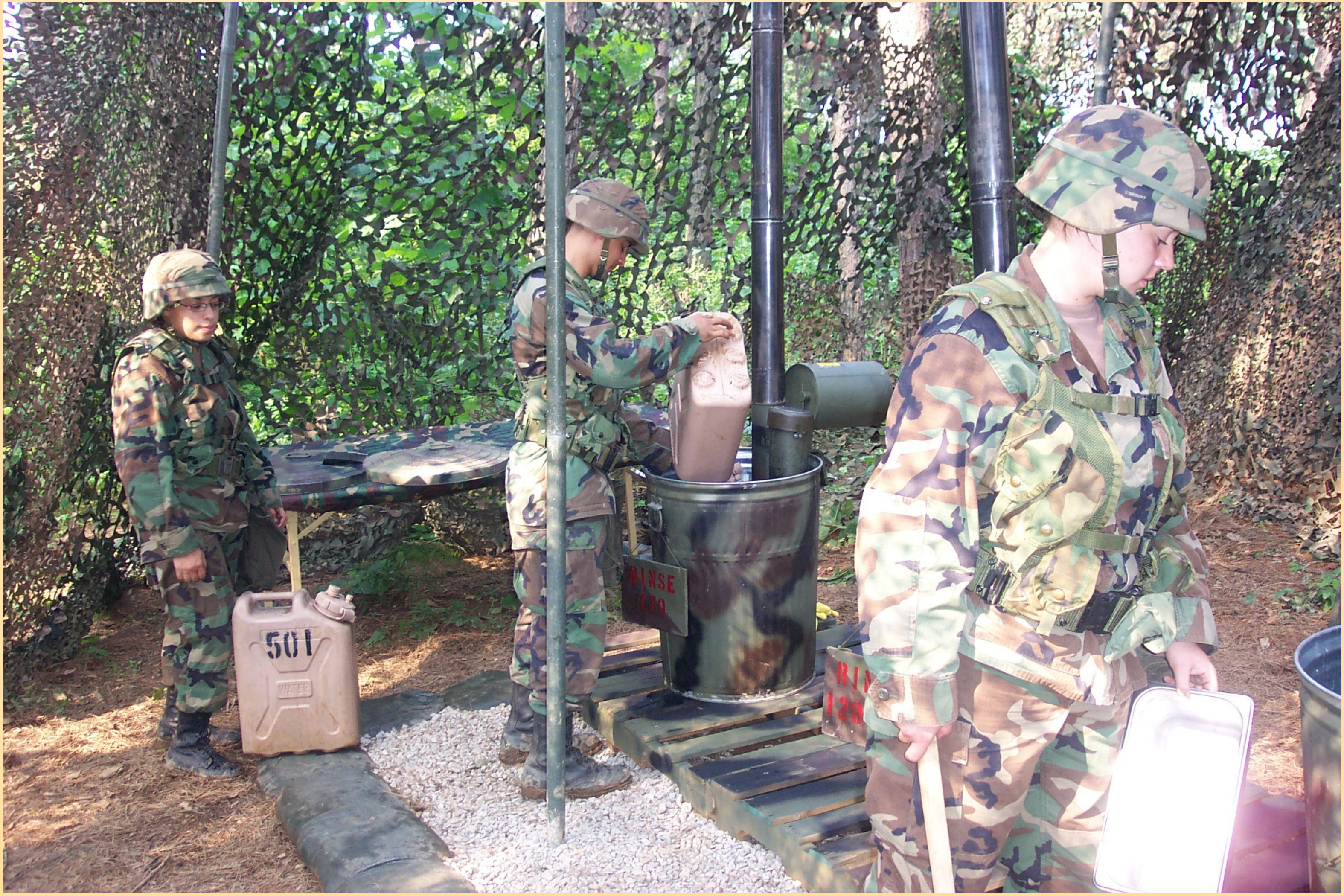
The Wash Line


RINSE
170
RINSE
120-140
WASH
110-120

MKT Snapshot


COOK'S
HAND WASH

FOS in the duty (field) uniform, performing supervisory functions



Training and Supervision

- Effective Use of Manpower
- Adequacy of Supervision
- Recommended Publications/Forms
- Field Standing Operating Procedures (SOPs) in Use
- Preparation of the Production Schedule
- Operators’ Knowledge of TO&E Equipment

Supervising Wash Line

WOODS
GREASE
SOAKAGE
4

Supervising Lighting Procedures

Reviewing the Production Schedule

ROGERS
JONES
U.S.ARMY

Critiquing the Serving Line

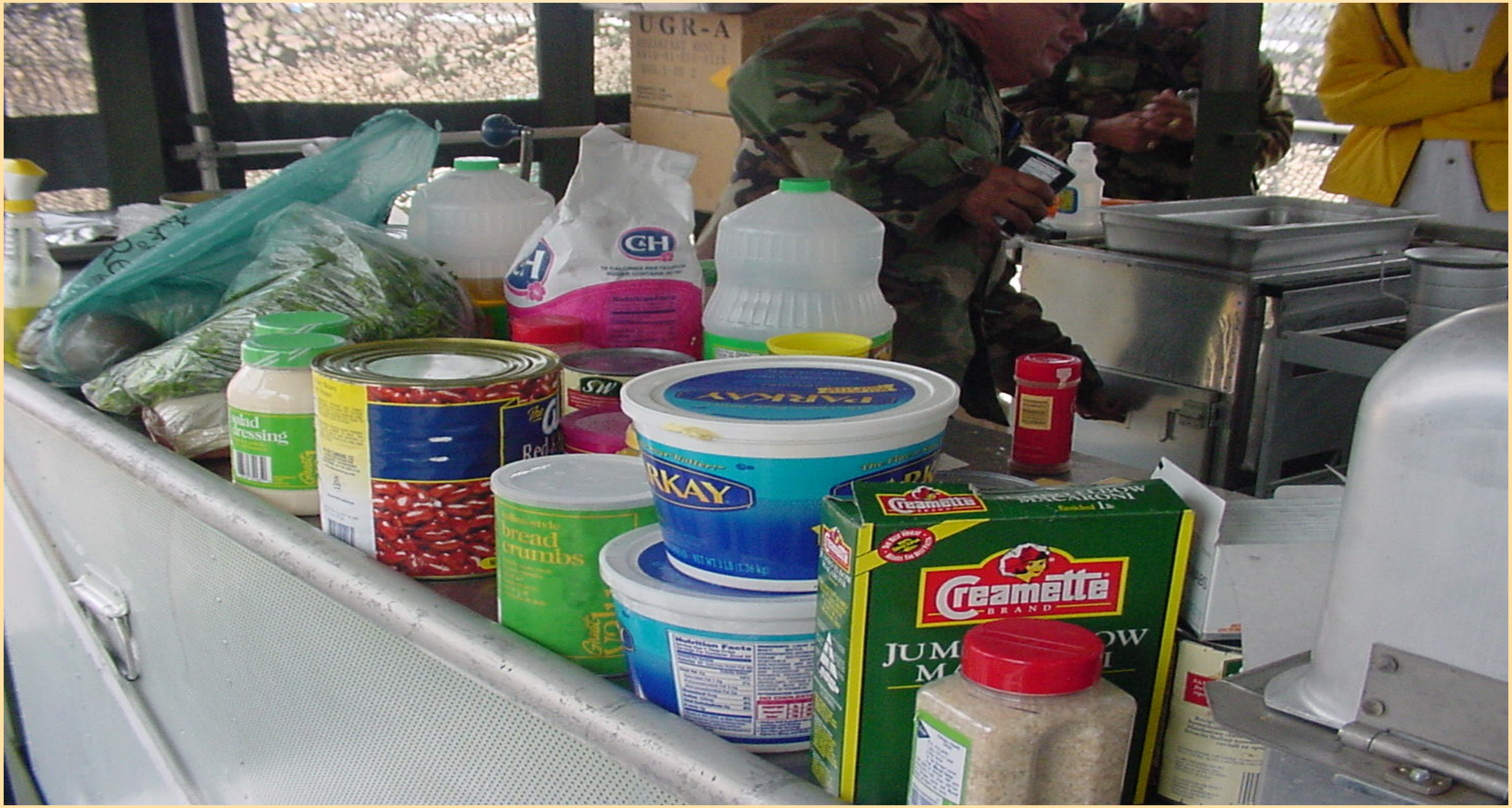
Supervising the Preparation of the Meal

WOODS
CLARK
CLARK
U.S. ARMY

Request, Receipt and Storage of Rations

- Request and Receipt Procedures
- Transportation and Storage Procedures
- Request and Use of Potable Ice
- Security procedures (FM 10-23 and Unit RSOP)

Improper Ration Storage



Accounting Procedures

- Headcount Orientation
- Procedures for Personnel Authorized SIK
- Cash Collection/Payroll Deduction (PD) Security Procedures
- Headcount

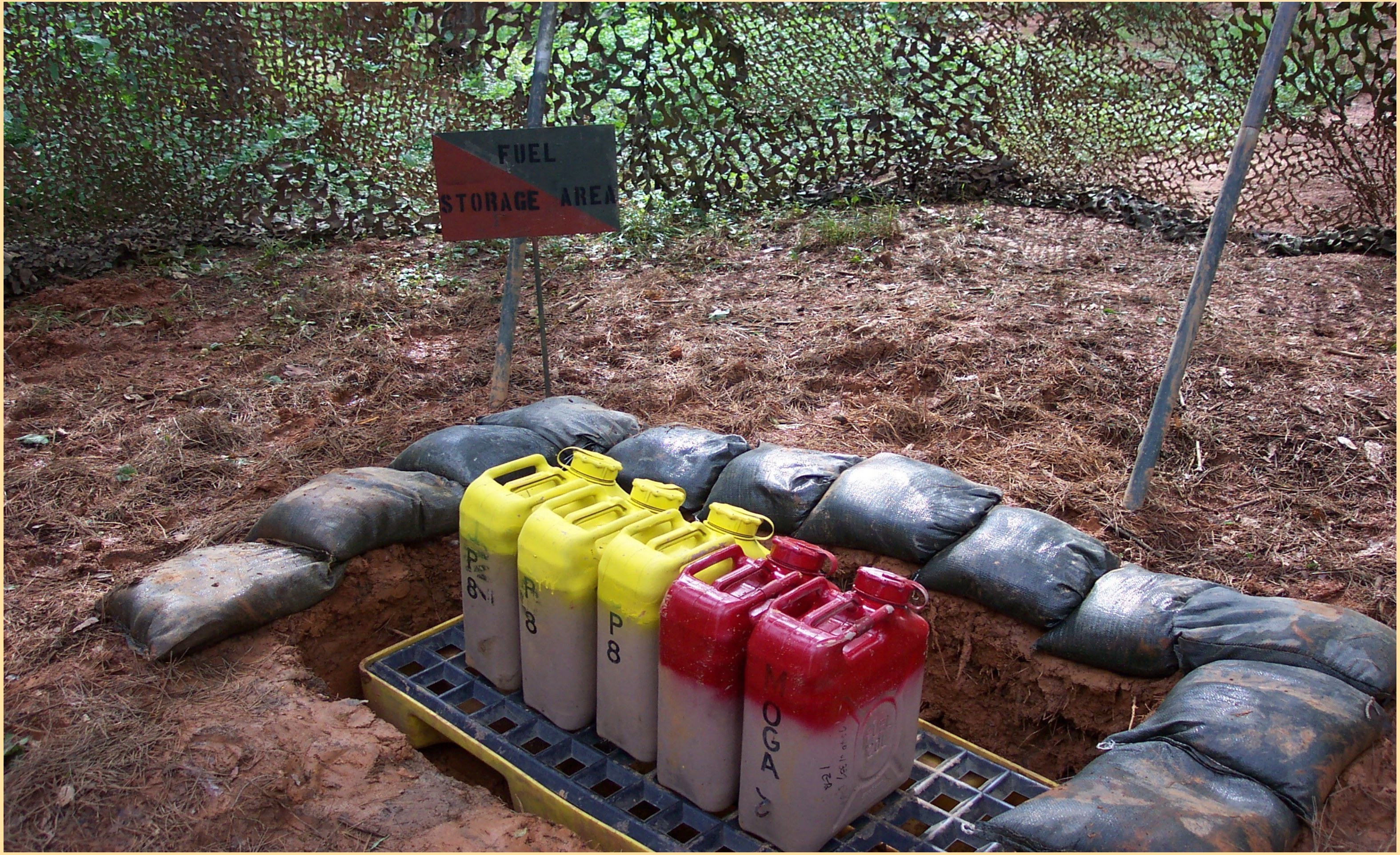
Soldier being briefed on headcounter duties

Soldiers entering serving line

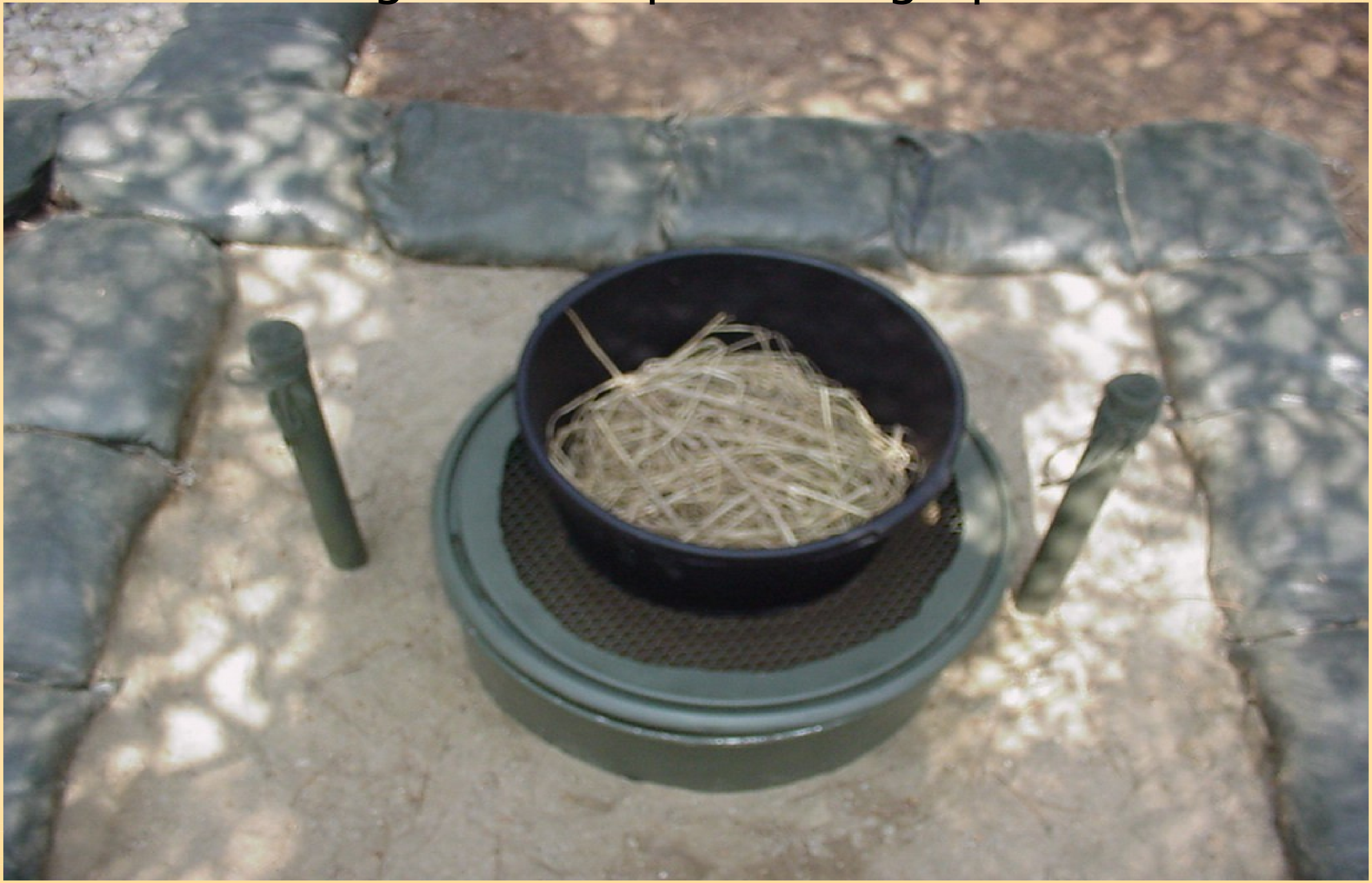
Field food Service Sanitation

- Water Purification procedures
- Food Handling Procedures
- Sanitation Center/Pot and Pan Wash Area/Mess Kit Laundry overall Field Kitchen Sanitation
- Pest Control (Field Sanitation Teams)
- Hand Washing Facilities

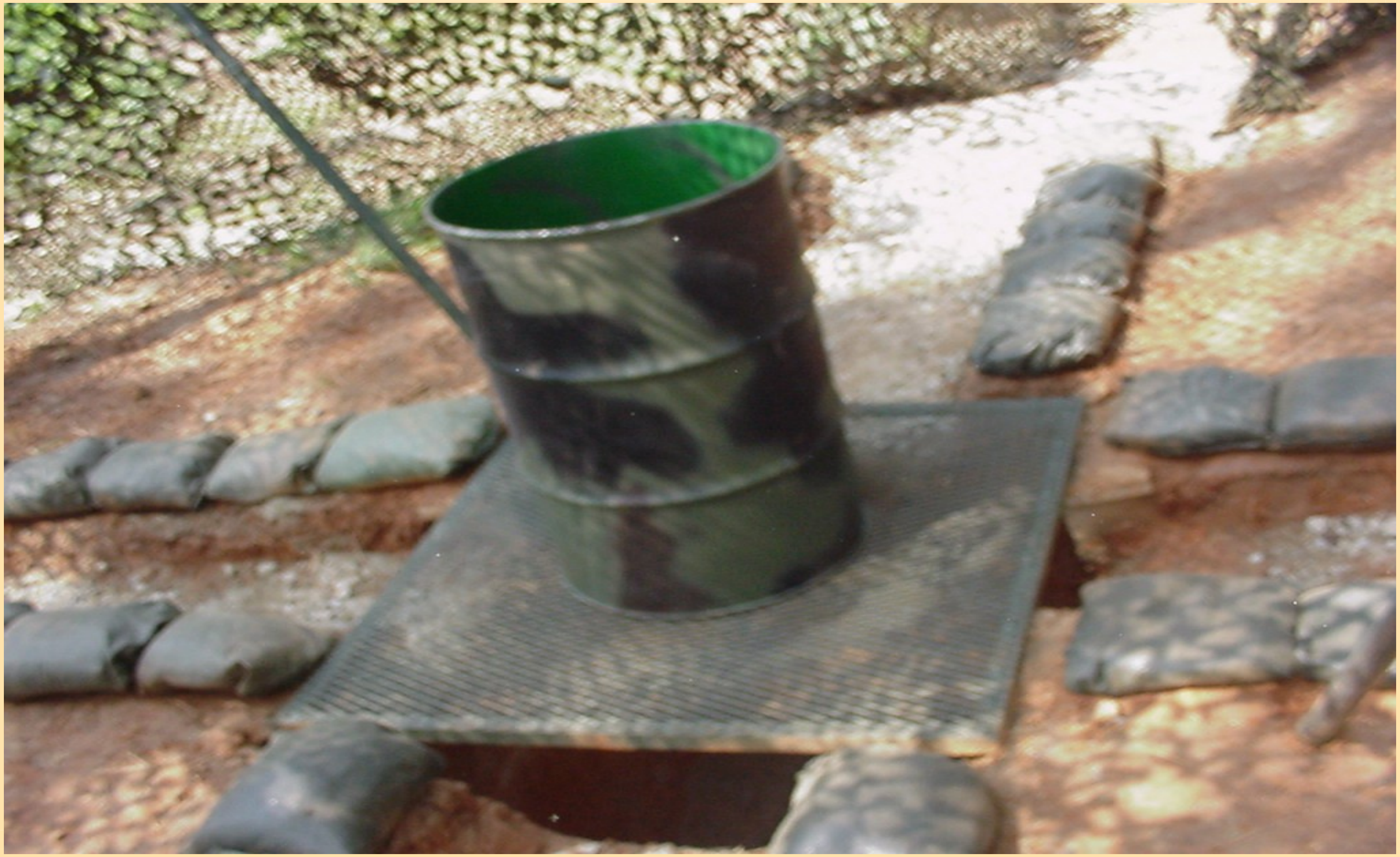
The fuel storage area


FUEL
STORAGE AREA
P8
P8
P8
MOGAS

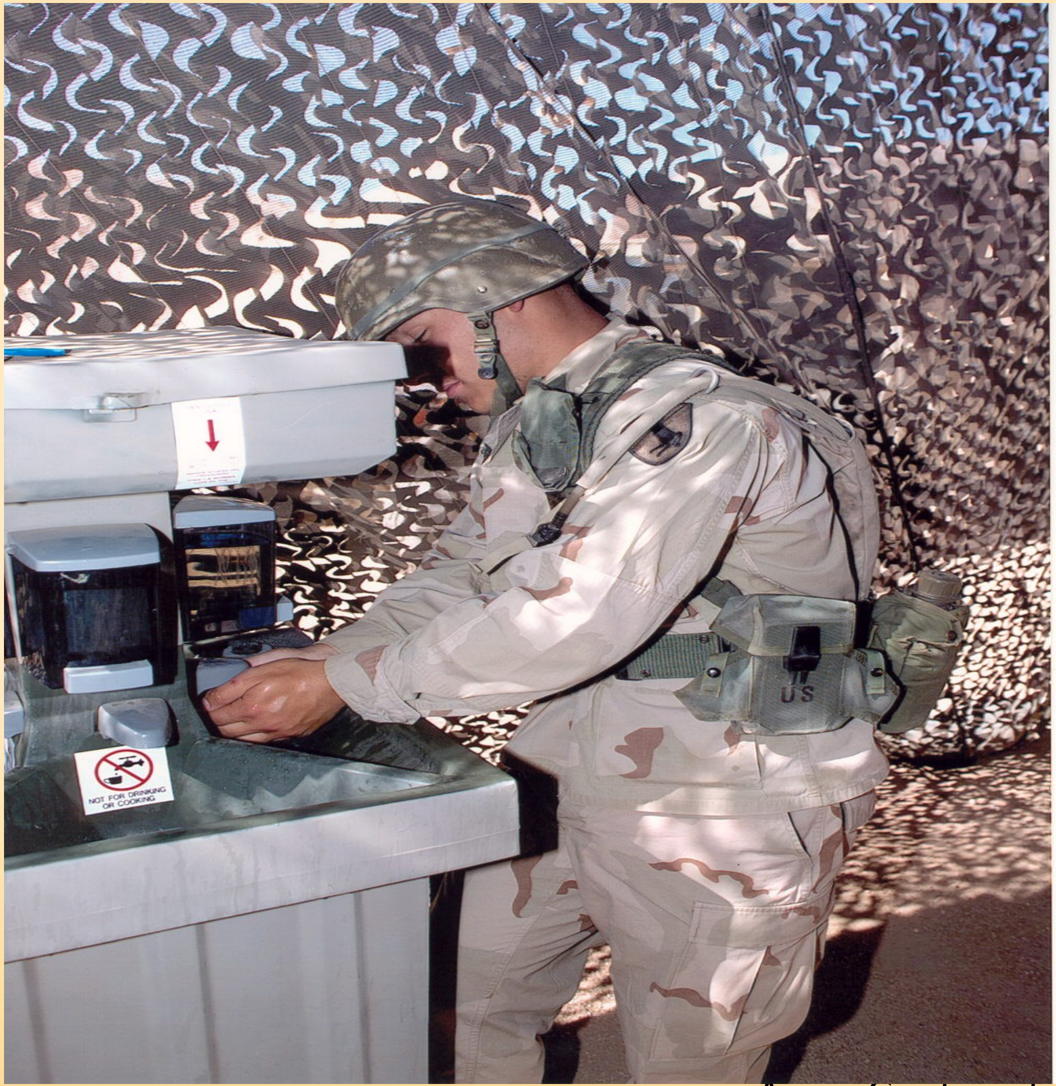
The grease trap / soakage pit



The Incinerator



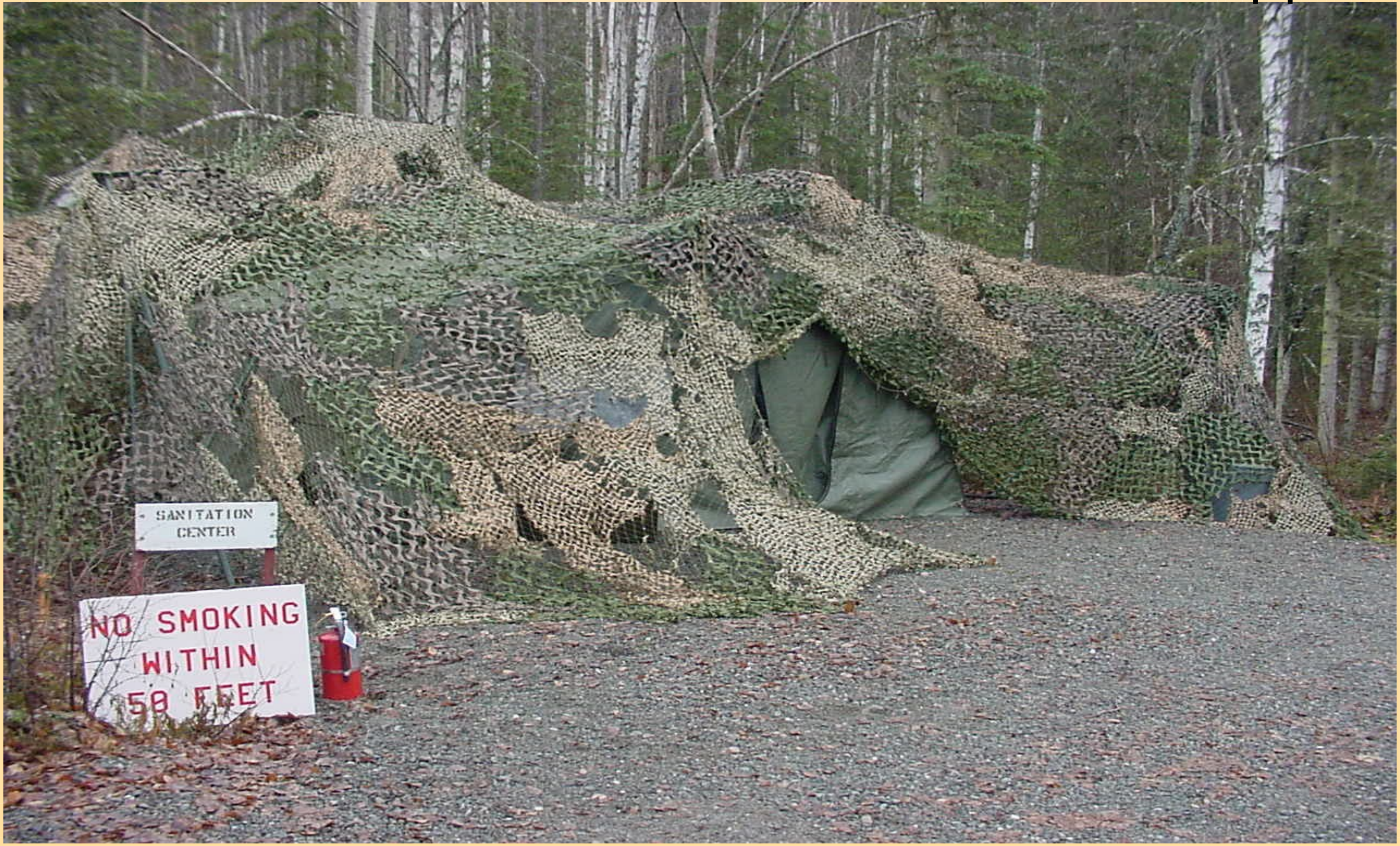
Handwashing Equipment


NOT FOR DRINKING
OR COOKING
US

Command Support

- Command Interest
- Material Support
- Manning Level
- Recognition for Individuals
- Nomination of Command Finalists

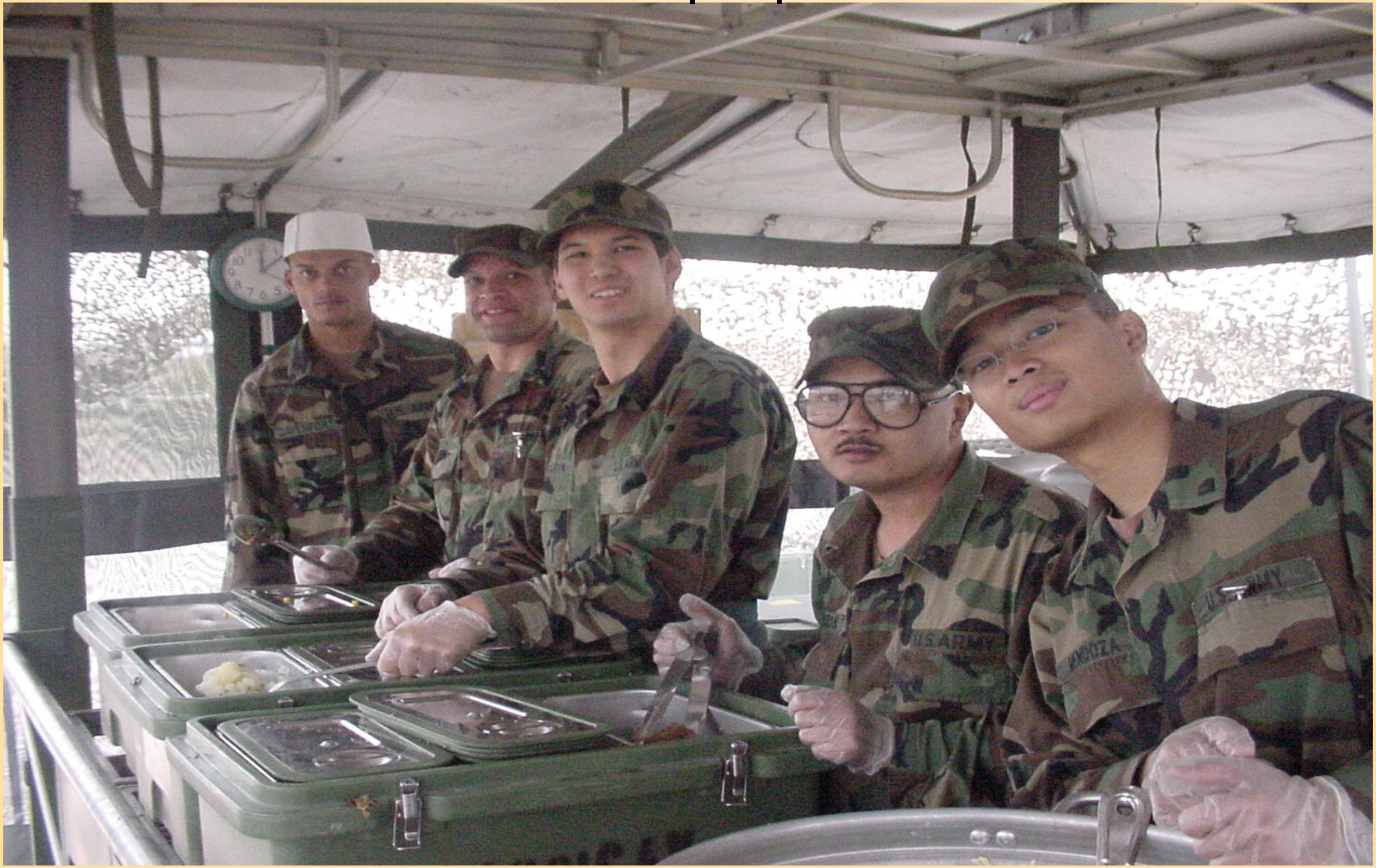
CAMOFLAGE: Possible lack of command support


SANITATION CENTER
NO SMOKING WITHIN 50 FEET

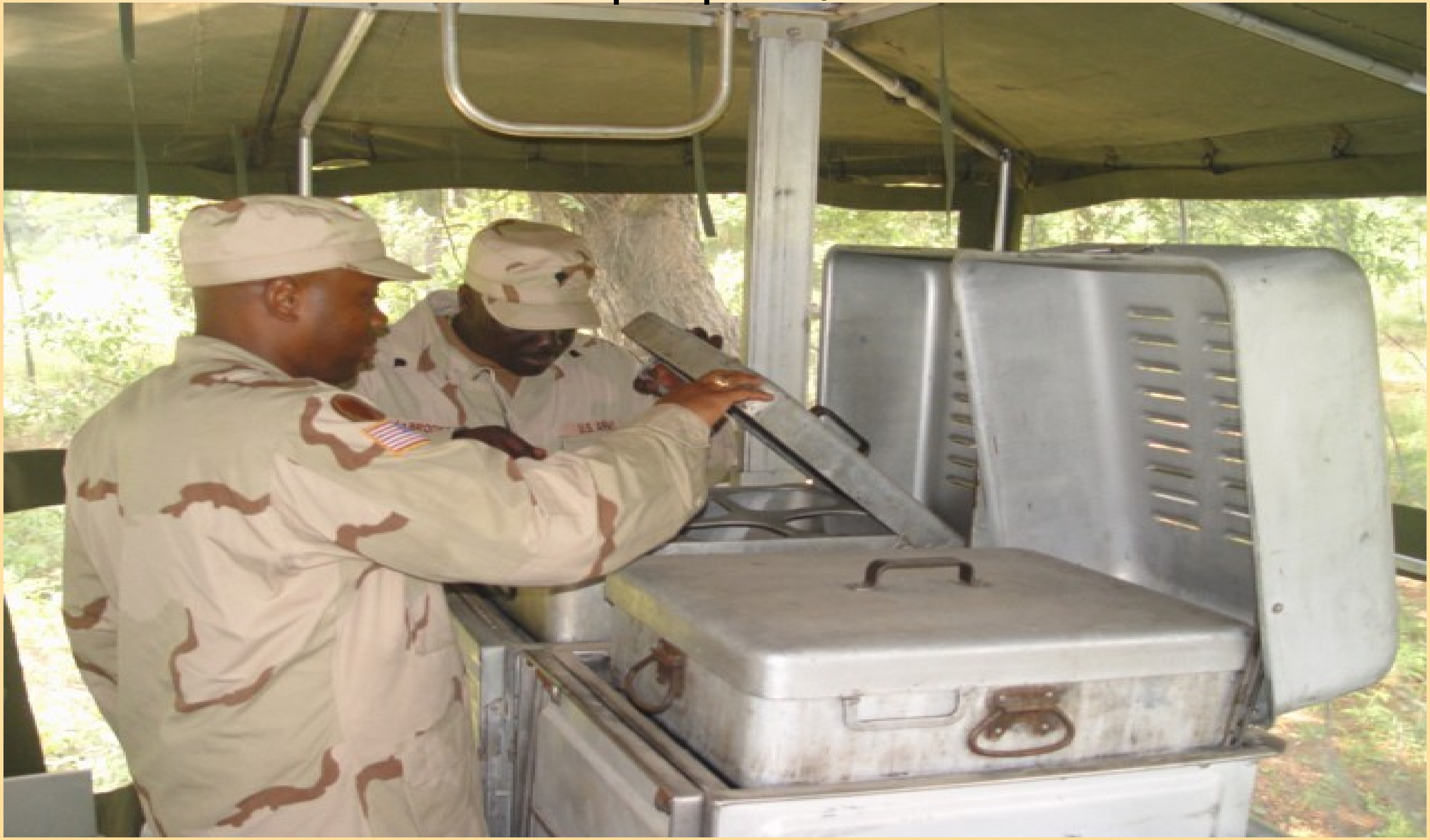
Appearance/Attitude of Food Service Personnel

- Appearance of Personnel
- Attitude of Personnel
- Work Habits

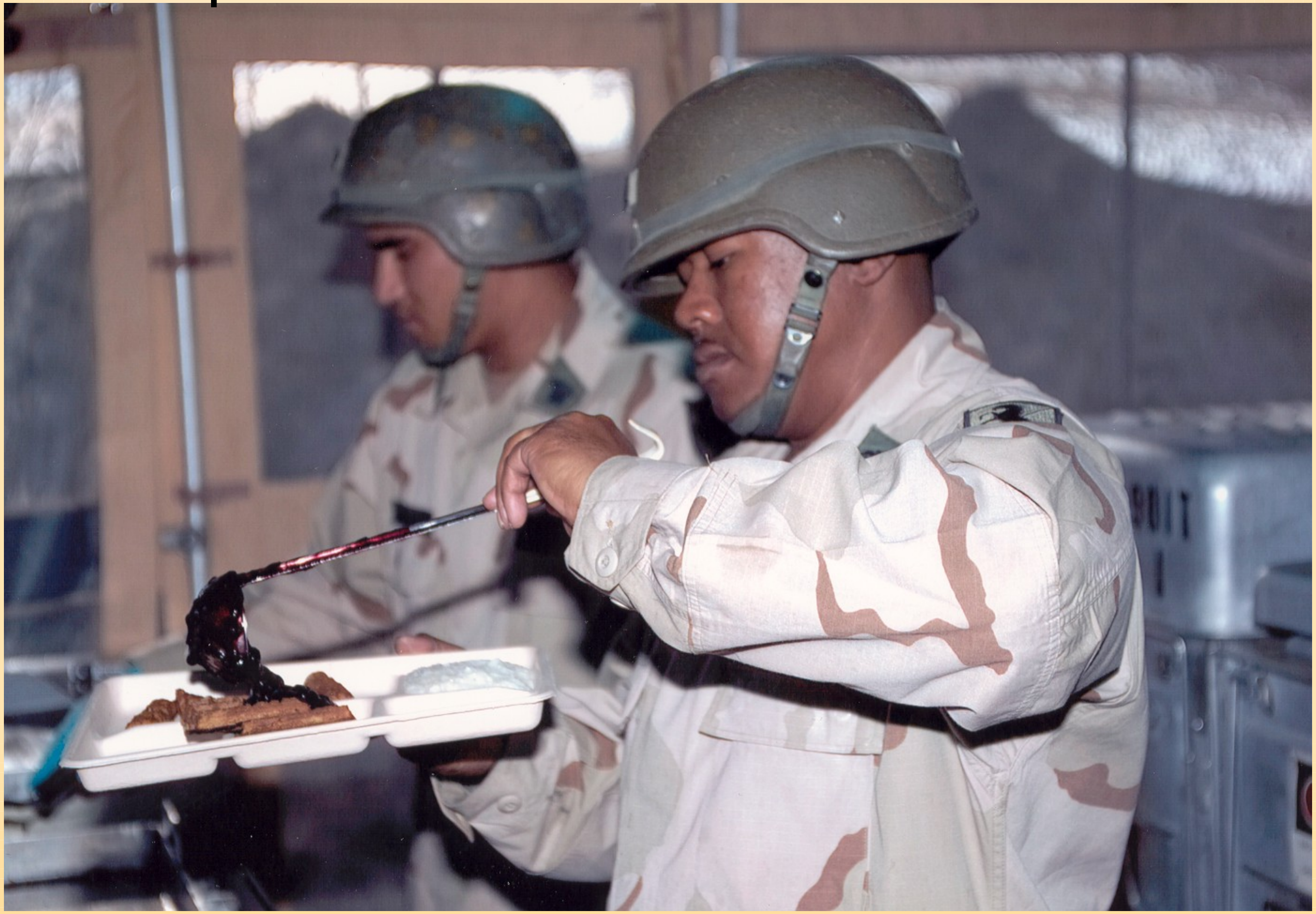
WRONG: Not in proper field uniform



WRONG: Not in the proper (not a desert environment)



Proper Uniform in Desert Environment

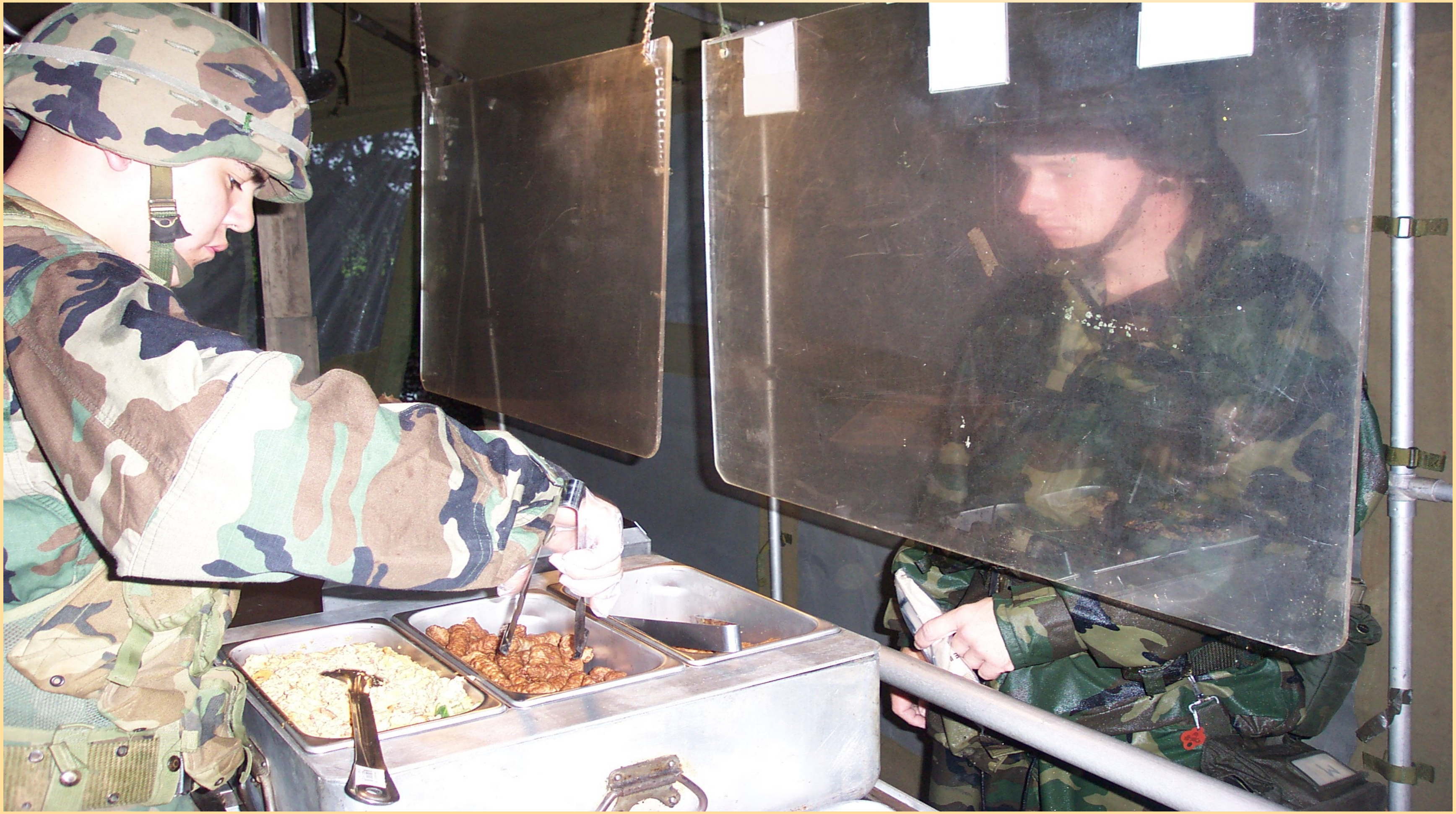


Serving and Troop Acceptability

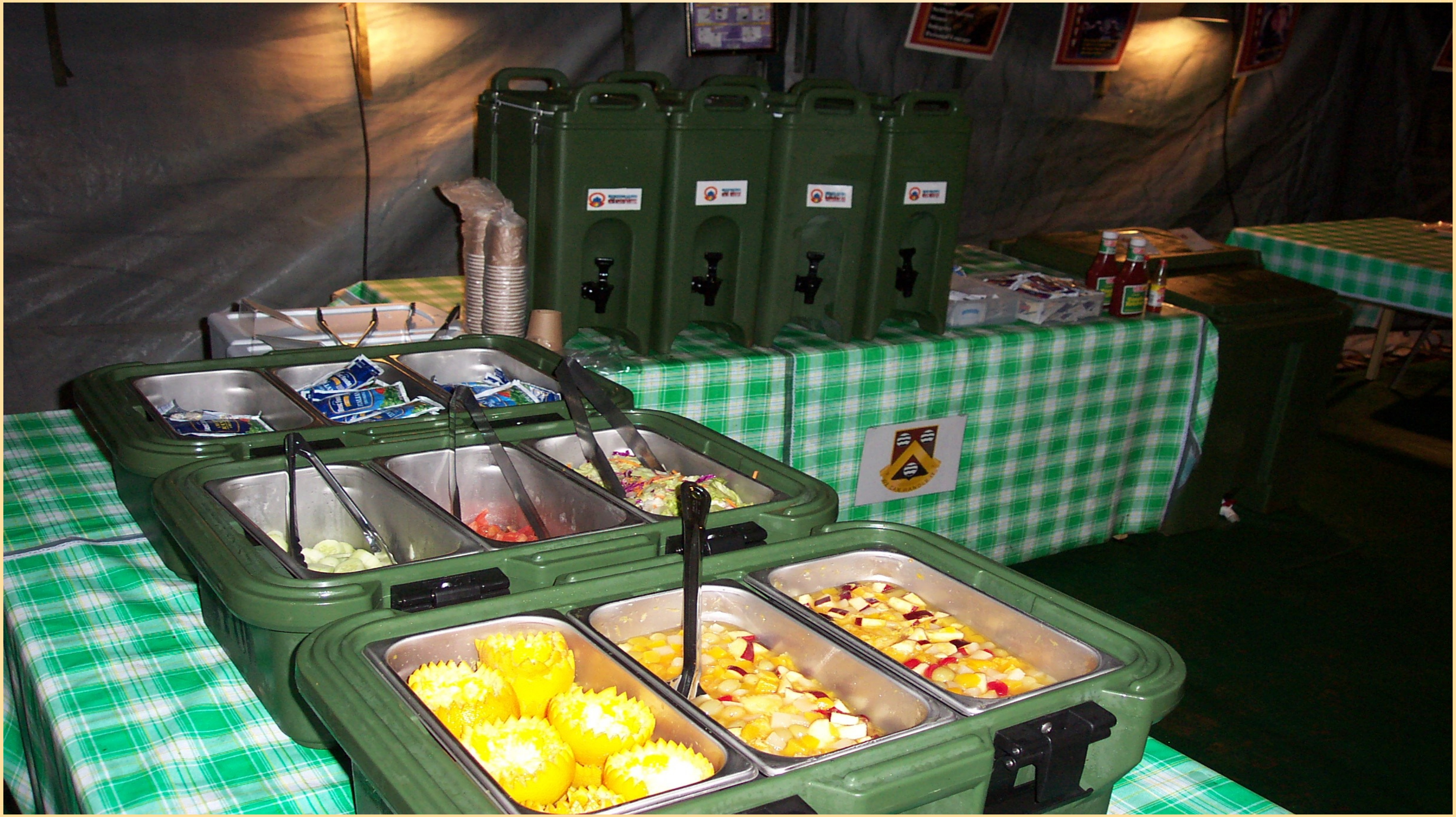
- Requisition, Accountability, and Use of Operational Ration (MRES, UGR-A AND A Rations
- Menu and Serving Line Components
- Arrangement of Serving Line
- Serving Utensils
- Eye Appeal and Garnishment
- Portion Control and Plate Waste
- Replenishment of Serving Line
- Warming and Cooling Beverages
- Proper Use of Insulated Dispensers/Food Containers
- Troop Acceptability (Pro/Con)

The FOS/1ST Cook checking the serving line

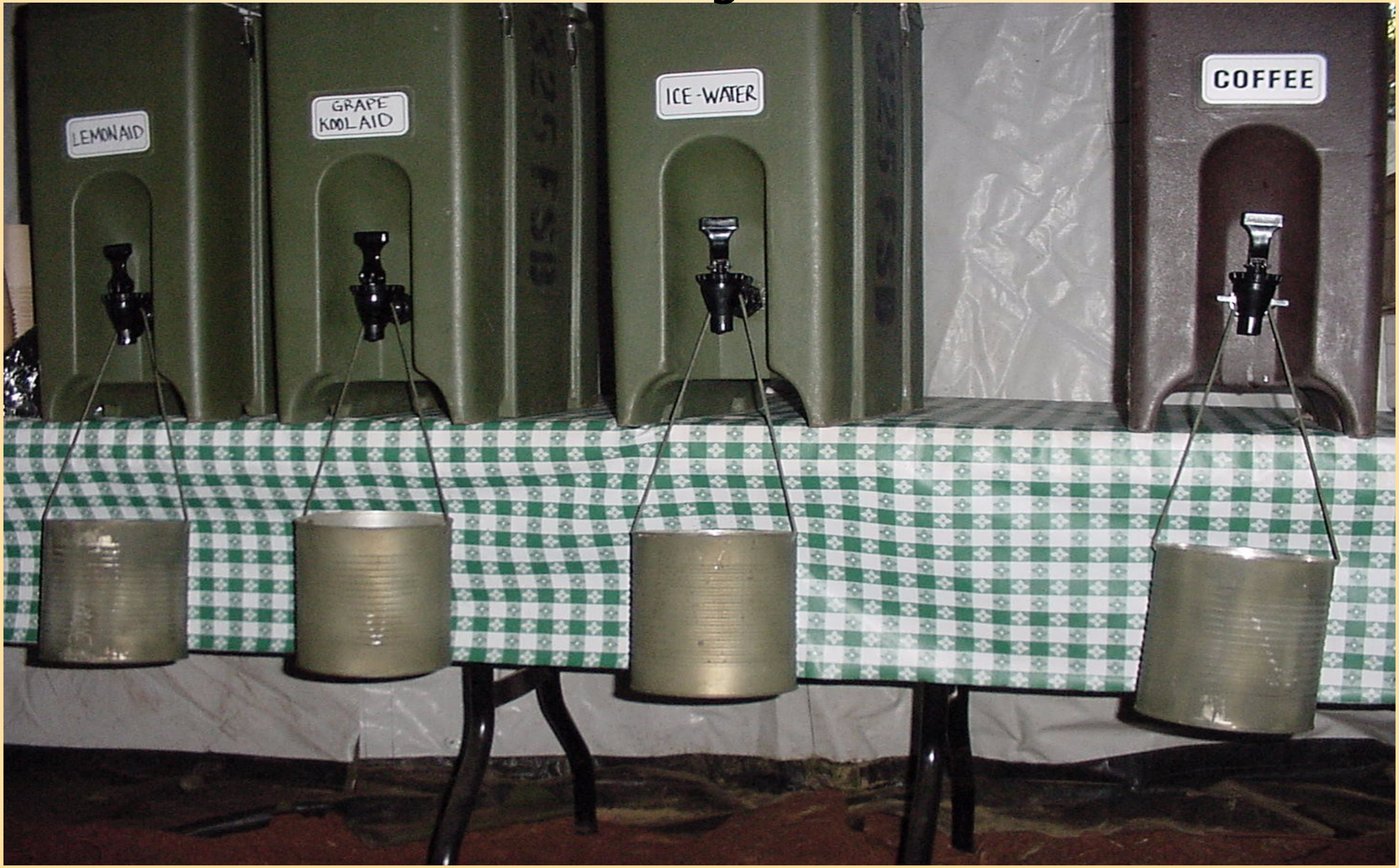
The Sneeze guard



Proper Use of Insulated Dispensers/Food Containers



Beverages


LEMONAID
GRAPE KOOLAID
ICE-WATER
COFFEE

Field Kitchen site Selection and Layout

- Security
- Accessibility/Protection from Element
- Field Kitchen Site Layout
- Troop Support/Traffic Flow

Use and Maintenance of Equipment

- Proper Use and Maintenance of Equipment
- Safety Practices
- Scheduling of Maintenance
- Adequacy of On-Hand Repair Parts

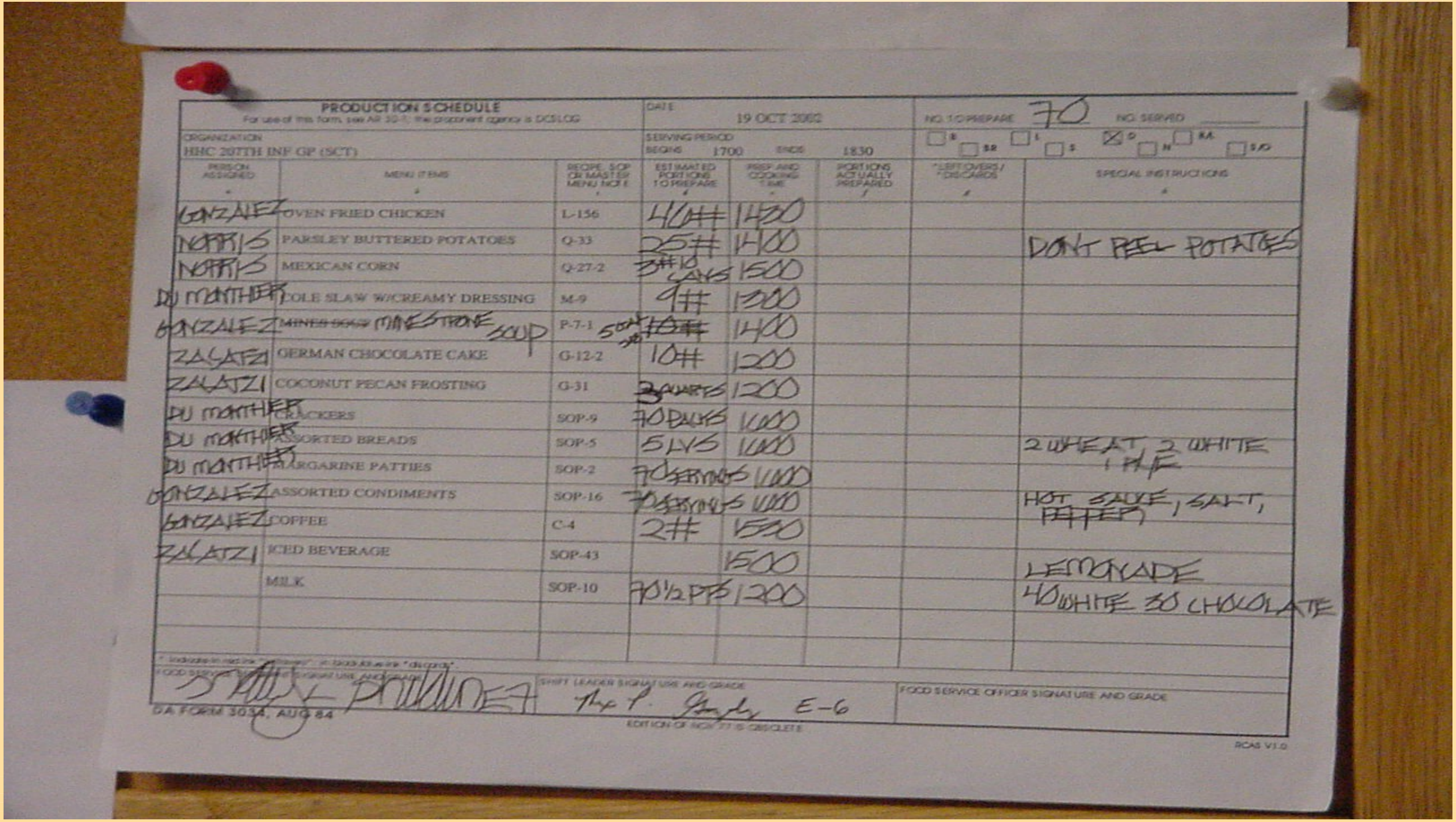
FOS supervising the wash line

GREASE
SOAKAGE
4
WOODS

Food Preparation and Quality

- Effective Menu Adjustment/Nutrition Initiatives
- Adherence to Production Schedule
- Use of Appropriate Recipes
- Meats and Sauces
- Starches and Vegetables
- Salads and Dressings
- Breads, Quick Breads and pastries
- Beverage
- Proper Serving Temperatures
- Food Palatability
- Progressive Cookery

Posted production schedule



PRODUCTION SCHEDULE
For use of this form, see AR 30-1; the proponent agency is DCSLOG

DATE: 19 OCT 2002

ORGANIZATION: HHC 207TH INF GP (SCT)

SERVING PERIOD: BEGINS 1700 ENDS 1830

NO. TO PREPARE: 70 NO. SERVED: ______

☐ B ☐ BR ☐ L ☐ S ☒ D ☐ N ☐ RA ☐ S/O

PERSON ASSIGNED	MENU ITEMS	RECIPE, SOP OR MASTER MENU NOTE	ESTIMATED PORTIONS TO PREPARE	PREP AND COOKING TIME	PORTIONS ACTUALLY PREPARED	*LEFTOVERS/ *DISCARDS	SPECIAL INSTRUCTIONS
GONZALEZ	OVEN FRIED CHICKEN	L-156	40#	1430			
NORRIS	PARSLEY BUTTERED POTATOES	Q-33	25#	1400			DON'T PEEL POTATOES
NORRIS	MEXICAN CORN	Q-27-2	3#10 CANS	1500			
DU MONTHIER	COLE SLAW W/CREAMY DRESSING	M-9	9#	1300			
GONZALEZ	~~MINES SOUP~~ MINESTRONE SOUP	P-7-1	50oz ~~10#~~	1400			
ZALATZI	GERMAN CHOCOLATE CAKE	G-12-2	10#	1200			
ZALATZI	COCONUT PECAN FROSTING	G-31	3 QUARTS	1200			
DU MONTHIER	CRACKERS	SOP-9	70 PKGS	1000			
DU MONTHIER	ASSORTED BREADS	SOP-5	5 LVS	1000			2 WHEAT, 2 WHITE 1 RYE
DU MONTHIER	MARGARINE PATTIES	SOP-2	70 SERVINGS	1000			
GONZALEZ	ASSORTED CONDIMENTS	SOP-16	70 SERVINGS	1000			HOT SAUCE, SALT, PEPPER
GONZALEZ	COFFEE	C-4	2#	1530			
ZALATZI	ICED BEVERAGE	SOP-43		1500			LEMONADE
	MILK	SOP-10	70 1/2 PTS	1200			40 WHITE 30 CHOCOLATE

* Indicate in red the "leftovers" ; in black the "discards".

FOOD SERVICE SERGEANT SIGNATURE AND GRADE:

SHIFT LEADER SIGNATURE AND GRADE: E-6

FOOD SERVICE OFFICER SIGNATURE AND GRADE:

DA FORM 3034, AUG 84 EDITION OF NOV 77 IS OBSOLETE

RCAS V1.0

Threat Assessment

SUBJECT: Vulnerability Threat Assessment for ACES TDY Mission
(destination, dates, number of travelers)

Activity: Evaluate competing units for 2004 DA Philip A. Connelly Awards

Location :

Attendees

Security Threat Assessment:

Points of Contact (to include Traveler’s Cell Phone, if avail):

Required Publications for Field Kitchen operations

AR 40-5	Preventive Medicine
AR 30-22	The Army Food Service Program
AR 30-4	Supply of Subsistence to Army National Guard
AR 30-7	Operational Rations
AR 30-21	The Army Field Feeding System
AR 600-38	Meal Card Management System
DA PAM 30-22	Operating Procedures for the Army Food Program
FM 21-10	Field Hygiene and Sanitation
FM 10-23	Basic Doctrine for Army Field Feeding
FM 10-23-2	Tactics, Techniques and Procedures for Garrison Food Preparation and Class I Operations Management

2004 DA PHILIP A. CONNELLY AWARDS CEREMONY
ADAM’S MARK HOTEL & RESORTS
DENVER, COLORADO
26 APRIL 2004

BRAVO! RISTORANTE
CONFERENCE ROOM
PRESIDENT SUITE

Department of the Army
Philip A. Connelly Awards Program

THE RUNNERS-UP ARE…………

SMALL GARRISON:	Headquarters and Headquarters Company USAREUR & 7th Army Heidelberg, Germany
LARGE GARRISON:	95th Adjutant General Battalion (Reception) Fort Sill, Oklahoma
ACTIVE ARMY FIELD:	4th Battalion, 159th Aviation Regiment 1st CORPS Support Command Fort Bragg, North Carolina
U.S. ARMY RESERVE:	172d Transportation Company (89th RSC) Omaha, Nebraska
U.S. ARMY NATIONAL GUARD:	440th Cable & Wire Company Nevada Army National Guard Las Vegas, Nevada

Department of the Army
Philip A. Connelly Awards Program

AND THE WINNERS ARE…………

SMALL GARRISON:	Headquarters and Headquarters Company Aviation Brigade, 25th Infantry Division (Light) Wheeler Army Airfield, Hawaii
LARGE GARRISON:	2nd Brigade 25th Infantry Division (Light) Schofield Barracks, Hawaii
ACTIVE ARMY FIELD:	501st Corps Support Group 19th Troop Support Command Camp Red Cloud, Korea
U.S. ARMY RESERVE:	223d Maintenance Company (90th RSC) Grand Prairie, Texas
U.S. ARMY NATIONAL GUARD:	Headquarters and Headquarters Company 164th Engineer Battalion North Dakota Army National Guard Minot, North Dakota

Points of contact

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SFC Rulesha McKinney
DSN: 687-3019
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E-mail: mckinneyr@lee.army.mil

Mrs. Joy Oliver
DSN: 687-3029
COMM: (804)734-3029
E-mail: oliverj@lee.army.mil

SFC Ronnie Robinson
DSN: 687-3327
COMM: (804) 734-3327
E-Mail: ronnie.d.robinson@lee.army.ml

Philip A. Connelly Web site:

http://www.quartermaster.army.mil/aces/connelly/connelly.htm

QUESTIONS OR COMMENTS…?